Prairie Fire Grille

991-1313

Appetizers

Portabello Mushroom and Grilled Vegetable Quesadilla
grilled portabello, onions, peppers
served with a fresh salsa $9.00
with Chicken $10.00
with Shrimp $12.00

Southwestern Crawfish Enchilada
spiced crawfish with mushrooms, black beans, onions in a soft taco with jalapeño cheese $10.00

Braised Duck Chili Tacos
roasted red pepper melange
served with creamy tomatillo salsa $10.00

Tenderloin Chimichanga
rolled soft taco deep fried with seasoned beef, longhorn cheese, caramelized onion with cilantro, sour cream and guacamole $9.00

Polenta Crusted Fried Green To… Crabmeat Stack
jumbo lump crabmeat, and a habanero boursin cheese cream $10.00

Stuffed Hearts of Artichokes
served with pepper jack cheese with seasoned and herbed bread crumbs, with a spiced mustard dipping sauce $9.00

Cajun Stuffed Oysters
with spinach, cajun spiced mushrooms baked with parmesan cheese $9.00

Blackened Jumbo Lump Crabcakes
served with a roasted pepper, black bean and roasted corn cajun remoulade $10.00

Salads

Southwest Caesar
A favorite combination of romaine lettuce, house Caesar dressing, tri-color tortilla chips, and Parmesan cheese (we put a Southwest twist in the dressing). $7.00
with grilled breast of chicken $10.00
with blackened grilled salmon $12.00
with blackened grilled tuna $12.00

Herb Crusted Goat Cheese Salad
with marinated artichoke and sweet roasted pepper served with a sauteed tomato vinaigrette $9.00
with Salmon $12.00

Coyote House Salad $6.00
Our House Salad with Grilled Chicken $8.00
with Grilled Shrimp $10.00

Arman's Extra Virgin Olive Oil
Private blend by Villa La Pietraia
Tuscana, Italy
$10.00 a bottle

Dressings
Honey-chipolte, Southwestern ranch,
Roasted garlic bleu cheese vinaigrette,
Sauteed tomato vinaigrette, or Citrus ginger vinaigrette

Main Course

Citrus Grilled Mahi Mahi
with a fresh orange and black bean salsa served over a grilled tortilla and red chili coulis $19.00

Southwestern Marinated Grilled Veal Chop
served over goat cheese grits with a tomato & mushroom demi-glaze $23.00

Blackened 16 oz Angus Ribeye Steak
served with Arizona chili aioli $22.00

Center Cut Black Angus Filet
10 oz. filet with vegetables, potato and natural ajus $25.00

Chili Rubbed Pork Tenderloin with a Caramelized Berry Demi Glaze
served with goat cheese grits and a lemon rosemary cream $19.00

Stuffed Jumbo Gulf Shrimp Savannah
with a spiced creamed cheesepate, lump crabmeat, sweet basil and roasted wild mushrooms served with a 3 pepper wild mushroom risotto $21.00

Shrimp, Scallop and Crawfish Pasta
served over farfalle with a roasted tomato cream $20.00

Pan Seared Fillet of Gulf Snapper
with herbed oysters, artichoke hearts and lemon infused fresh basil creme $22.00

Hill Country B.B.Q. Slow Roasted Breast of Duck
served with a roasted corn and jalapeño ginger cream $19.00

Horseradish & Sesame Seared Tuna
served over wilted greens drizzled with a crystal ginger vinaigrette $20.00

Pan Fried Diver Scallops
with a roasted green chile broth $20.00

Blackened Tournedos of Salmon with Confetti of Tortilla
served over a warm orange/Marin cream $20.00

Dessert
Daily Selection Available $6.50

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grilled portobello, onions, peppers
served with a fresh salsa $9.00

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spiced crawfish with mushrooms, black beans,
onions in a soft taco with jalapeño cheese $10.00

Braised Duck Chili Tacos

roasted red pepper melange
served with creamy tomatillo salsa $10.00

Tenderloin Chimichanga

rolled soft taco deep fried with seasoned beef, Jalapeños
cheese, caramelized onion with cilantro, sour cream
and guacamole $9.00

Salads

Southwest Caesar

A favorite combination of romaine lettuce, house
Caesar dressing, tri-color tortilla chips, and Parmesan cheese
(we put a Southwest twist in the dressing) $7.00

with grilled breast of chicken $10.00
with blackened grilled salmon $12.00
with blackened grilled tuna $12.00

Grimm's Extra Virgin Olive Oil

Private blend by Nella La Vetrata
Tuscana, Fruity
$10.00 a bottle

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Pan Fried Diver Scallops

with a roasted green chile hash $20.00

Blackened Tournedos of Salmon with Confetti of Tortilla

served over a warm orange/chevre cream $20.00

Dessert

Daily Selection Available $6.50